



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Vivian T. Chen, MSW, ScD
Health Operations Director

Health Department

Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164
web site: www.milwaukee.gov/health

Routine Food Inspection

OLLA-HEADQUARTERS, INC.
HEADQUARTERS BAR
8775 N 107TH ST
MILWAUKEE, WI 53224

September 13, 2007

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$0.00

Code Number	Description of Violation	Correct By
7-201.11	Observed chemical being stored above food ingredients in the basement. Chemicals cannot be stored above any food or food contact surface because of the possibility of cross contamination. Remove the chemical and store them in a separate location, below and away from all food, food ingredients, and food contact surfaces.	09/13/2007
4-601.11	The soda gun nozzle and the soda drain cup had an accumulation of slime/mold. The nozzle and the cup need to be cleaned routinely to prevent slime/mold growth. Clean and maintain clean the soda gun nozzle and the soda drain cup.	09/13/2007
3-302.11	Raw bacon was being stored above cheese and tomatoes in the large reach in cooler. To prevent cross contamination, raw meats need to be stored on the bottom shelves and always be separated completely from any food item that may be "ready to eat." Remove the raw bacon and store it on the bottom shelf of the cooler or in a separate location designated only for raw animal products.	09/13/2007
3-301.11	Observed the cook assembling a burger without using gloves. When handling "ready to eat food," such as the buns of sandwiches, gloves or tongs are required to be used. Instruct all employees to use tongs or gloves when handling "ready to eat" foods. **Remember to wash hands before putting on gloves, after putting on gloves, and anytime you switch between tasks that can lead to cross contamination**	09/13/2007
8-301.11	There is a missing toilet tank cover in the women's restroom. Replace the cover for the toilet tank. A urinal in the men's restroom is marked "out of order." Repair the urinal so that it is functional.	09/27/2007



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5-103.11	There is no hot water available at the left sink basin in the men's restroom. Restore hot water to the sink.	09/27/2007
5-202.11	The sink drain in the men's restroom are leaking. Repair the drains so that they do not leak.	09/27/2007
	The ice machine in the basement is not properly air gapped. An air gap is required to prevent sewer/waste contamination to drink ice in the case of a sewer backup. Have a licensed plumber properly install an air gap for the ice machine drain. The end of the ice machine drains cannot enter into the part of the funnel drain. A permit may be required.	
4-501.11	The faucet for the sprayer arm is broken. Remove the wrench being used for the faucet handle and repair the handle to code.	09/27/2007
6-501.111	There are mice droppings on the floor in the mop room. Clean up the mice droppings and sanitize the area. By cleaning up the mice droppings, you will be able to determine if there is any further mice activity. Provide effective pest control to eliminate mice from the premise.	09/13/2007
3-304.14	There were no sanitizer buckets set up for wiping down food contact surfaces. Provide sanitizer buckets and have them set up to the correct concentration at the beginning of each shift. All rags being used must be stored in these sanitizing buckets or in a designated dirty laundry bag.	09/27/2007
4-402.12	There are two large "homestyle" chest freezers located in the basement. These freezers are not approved for use and will need to be replaced with commercial units when they fail or at a change of operator. As for the time being, the freezers must be raised at least 6" off of the ground with legs that are durable (note: wood cannot be used). By raising the freezers 6" off of the ground, you will prevent pest harborage and also promote cleaning of the floor area where the freezers are stored.	09/27/2007

Inspection Notes

Notes: Provide test strips for testing the concentration of sanitizer in the sanitizer buckets and in the sanitizing compartment of the ware wash sinks.

On 9/13/2007, I served these orders upon OLLA-HEADQUARTERS, INC. by leaving this report with

Inspector Signature (Inspector ID: 66)

Operator Signature

Please be advised that this document is subject to public review under open records law. - Wis. Statutes section 19.35(1)(a)